



Lowcountry Shrimp Perloo Rice

Prep Time: 20 minutes
Cook Time: 15 minutes
Yield: 4 servings

INGREDIENTS

4 slices bacon, chopped
1 large sweet onion, diced
2-3 celery stalks, diced
1 bell pepper, diced
3-4 garlic gloves, minced
1/2 cup white wine
3 Tbl butter
2 cups basmati rice
1 can fire roasted diced tomatoes
4-5 cups seafood stock (or vegetable stock)
1 lb raw medium shrimp, peeled and deveined

DIRECTIONS

1. Cook bacon in stock pot or dutch oven, stirring often until crisp. Remove from pot with slotted spoon leaving the bacon grease. Add onion, celery and bell pepper allow to cook until translucent 5-8 min.
2. Then add minced garlic allow to cook for 1-2 min. Add white wine stir to release loose bits on the bottom of the pot. Add butter and rice, toast rice for a 2-4 min.
3. Add can of tomatoes and stock bring to a boil and reduce heat to a simmer, cook 15 min.
4. Add shrimp stir in then cover and cook for another 5 min on low.

